

I Claim:

1. A method of producing beef jerky having a unique and distinctive aroma and flavor, which comprises the steps of:

slicing the beef product into thin strips;

5 marinating the beef strips for up to two hours with soy sauce, teriyaki sauce, mesquite liquid smoke, Worcestershire sauce, and salt;

dehydrating the beef strips until they become crisp; and

packaging the beef strips into containers.

2. Beef jerky strips having a unique and distinctive aroma and taste, comprising:

10 a plurality of thinly sliced beef strips;

the beef strips intermixed and soaked in soy sauce, teriyaki sauce, Worcestershire sauce, mesquite liquid smoke, and salt; and

the beef strips dehydrated until they are crisp and capable of being broken into pieces by an individual's hands and fingers.

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